

A Certified Food Protection Manager Course and Examination

Tentative Agenda

December 3-4, 2015

McKimmon Center for Extension and Continuing Education

1101 Gorman Street

Raleigh, NC 27606

Objectives:

- Participants gain food safety knowledge to pass an American National Standards Institute (ANSI) accredited certifying exam.
- Participants develop accurate understanding and perceptions of food safety risks.
- Participants implement best food safety practices to minimize food safety risks.
- Participants develop co-workers and a work environment that empowers taking comprehensive responsibility for food safety.

Day 1

9:00 – 9:30	On-site Sign in
9:30 – 10:15	Introduction to Providing Safe Food
10:15 – 10:30	Break
10:30 – 11:30	Forms of Contamination: the micro-world
11:30 – 12:30	Personal Hygiene and Employee Health Policy Compliance
12:30 – 1:15	Lunch
1:15 – 2:00	Introduction to Food Flow
2:00 – 3:00	Purchasing, Receiving, and Storage of Food
3:00 – 3:15	Break
3:15 – 4:15	Safe Preparation of Food

Day 2

9:00 – 10:00	Safe Service of Food
10:00 – 10:15	Break
10:15 – 11:15	HACCP: A food safety management plan
11:15 – 12:00	Facilities and Pest Management
12:00 – 12:45	Lunch
12:45 – 1:45	Cleaning and Sanitizing Effectively
1:45 – 2:30	Overview of Safe Food Environment, Communication, and Culture
2:30 – 2:45	Break
2:45 – 4:45	CFPM Exam Documentation and Administration Picture ID and No. 2 pencils required!
4:45	Exam concludes